DYSPROSIUM 2015

The 66th British National Science Fiction Convention
(Eastercon)

Beer and Cider Tasting Notes

compiled by

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Tutts Clump Cider

Tutts Clump Cider was founded by Tim Wale in 2006 and named after the Berkshire village in which it is located. They have won a number of local and national awards. Tim is also the proud owner of an old Routemaster bus.

Berkshire Diamond 4.5%
A medium handmade cider originally produced to celebrate the Diamond Jubilee.

Scrumpy 5.5%
This medium unfiltered Real Cider is handmade in West Berkshire from a variety of dedicated cider apples collected from various orchards in Somerset.

Traditional Farmhouse 6%
This medium/dry Real Cider is handmade from a variety of apples mainly from within West Berkshire

Royal Berkshire 7%
Crisp refreshing Eastern Counties style medium/sweet Real Cider handmade from West Berkshire apples. Originally produced to celebrate the wedding of a local young lady, Kate Middleton to Prince William. She grew up near Tutts Clump.

Binghams Brewery

Binghams Brewery in the small village of Ruscombe near Tywford in Berkshire was founded by Chris Bingham, Michelle Joyce and Delia Allott in November 2010.

They are a microbrewery brewing on a 10 barrel plant producing quality cask ales across the spectrum, from light to dark, weak (3.7%) to something with a bit more oomph (5.0%).

They offer brewery tours at £12.50 per person. Phone 0118 934 4376 to book.

We have a mixture of cask conditioned and bright beer.

Twyford Tipple 3.7%
Easy drinking 3.7% ABV tawny coloured bitter which has a satisfying malty flavour with a citrus hop finish. Deliciously satisfying despite its lower alcoholic strength. The citrus hops give a refreshing, thirst quenching finish.

Brickworks Bitter 4.2%
A malty 4.2% ABV bitter which is chestnut in colour with a slightly nutty hint. Hops balance the maltiness to provide a well rounded best bitter.

Space Hoppy 5.0%
Refreshing golden India Pale Ale with citrus hops. Won SIBA South East Competition 2011 - Strong Bitter category.

Woodsmoke Porter 5.0%
Dark porter brewed with German beech smoked malt.

Doodle Stout 5.0%
A dark 5% ABV stout with a delicious blend of dark malts to provide a complexity in character which draws you in for another sip. Named after the brewer's Labradoodle dog, who is also very dark and complex!

Thanks to Reading Beer Festival for the loan of the beer taps

Sherfield Village Brewery

Sherfield Village Brewery started brewing in May 2011, using a five-barrel plant. They are based on a farm in the North Hampshire village of Sherfield on Loddon. As well as a range of traditional British bitters and stouts, they also make extensive use of New World hops, particularly the heavily floral and citrus-loaded New Zealand hops such as Green Bullet, Nelson Sauvin, Motueka and Pacific Jade.

The founder and brewer Pete Cook is also one half of the Kak FM disco. He and co DJ Andy Ferguson have managed to get a pub full of grown ups pogoing to Nellie the Elephant

All of these beers are cask conditioned

TBA 3.9%
It uses a combination of old favourite hops - English Pilgrim and NZ Green Bullet & Pacific Jade. then chucked in some American Citra at the end to give it an extra kick. Rich for its strength, TBA is a proper modern old-fashioned best

Brew 66 - Dysprosium Ale 4.3%
Just the one hop- Solo, but a lot of it! Added at four stages for complexity of flavour housed in a pale golden brew. Only Maris Otter pale ale malt is used, so the hop shines through. Powerfully floral.

Hoppy Harrington 4.7%
Amarillo and Admiral for bitterness, plenty of rich Pilgrim flavour, topped off with Green Bullet and Wakatu for floral and citrus aroma notes. All housed in a malty mid-brown brew.

Rincewind's Requiem 6.8%
Magnum, Willamette and Styrian Bobek hops, MOP, Crystal and Chocolate Malts. A few Nutmegs, some cinammon, a handful of cloves and some star anis added to the boil. Not overpoweringly spiced, but full of flavour.

Thanks to Twyford Beer Festival for the stillage

Thanks to the Park Inn bar staff
who did a brilliant job setting up on Thursday

West Berkshire Brewery

WBB was founded By Dave and Helen Maggs in 1995 and first brewed in a small plant behind the Pot Kiln pub in Frilsham, Berkshire. They have expanded and are now in their third brewery near Yattendon in Berkshire and have won over 40 awards. The new CEO is David Bruce of Firkin pub fame. You can book a £12.50 brewery tour on 01635 202698. The tour includes three free pints and a glass to take home.

Most of Dysprosium's WBB beers are bright.

Maggs' Magnificent Mild 3.8%

A traditional style, deliciously dark mild. Full of roast malt flavours coupled with a smooth mouth feel and gentle sweetness. Winner of 16 national awards including Silver Medal Winner at CAMRA Champion Beer of Britain 2013 (Mild) London and SE.

Mr Chubbs' Lunchtime Bitter 3.7%

This beautifully balanced session ale has a refreshing light floral flavour provided by a single variety of English hops. Mr Chubbs was the nickname given to the founder's father and drinking chum of Martin Hoare, a lock keeper on the River Thames.

Good Old Boy 4.0%

A multi-award winning classic bitter, Good Old Boy is brewed with a blend of rich Maris Otter malted barley and fruity Bramling Cross and Northdown hops to produce an exceptionally well-balanced and full-flavoured beer. Named after everyone's favourite character in the local pub.

Mr Swift's Pale Ale 4.0%

Mr Swift's Pale Ale is a light, fragrantly hoppy and extremely drinkable bitter. The hops in this brew are a classic mix of Fuggles and Goldings over a pale malt based creating a uniquely refreshing session ale. Mr Swift is the nickname of Stan the builder who did a lot of work on the new brewery and also built Martin Hoare's new garage

Dr Hexter's Healer 5.0%

Full-bodied and highly hopped, this award-winning ale is packed with rich flavours and marmalade zestiness. It has won ten awards and was Champion Strong Beer of Britain in 2009